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when he first proposed it to government, he would doubtless have bestowed on it the principal part of his fortune, as he was often heard to declare. The benefit of this valuable legacy has not been embraced, and the limited time has elapsed, without any step having been taken; of course it has reverted to the conditions of the will; nor is there any probability that his Lordship's views, for the founding of this seminary, will ever be adopted. The money he expended on the College of Armagh amounted to full 4000*l.* with which sum, and the funds for that establishment, the present elegant building was raised; and the late Rev. Doctor Grueber, who had long ably discharged the duties of principal, at this time, at an advanced age, resigned on a liberal compensation; and, by the desire of Lord Rokeby, the Rev. Doctor Carpendale, who had with great credit presided at the endowed school of Carrickmacross, was removed to this professorship, nor could his Grace have made choice of a master more eminently qualified for the discharge of this important trust, as the unanimous testimony of the gentlemen fully evince, who have been so fortunate as to receive their education under his careful superintendence.

*To be continued.*

*For the Belfast Monthly Magazine.*

#### MODE OF CURING BUTTER.

**B**UTTER is a substance so well known in this country, that it is needless for us here to give a description of it. It is one of the three component parts of milk, the other two being whey and cheese: it is naturally distributed through all the other substances of the milk in very small particles, which are interspersed betwixt the *caceous* and *serous* parts, amongst which it is suspended by a slight adhesion, but without being dissolved; it is in the same state in which oil is in an emulsion, hence the same whiteness of milk and emulsions, and hence by rest, the oily parts separate from both these liquors to the surface and form a cream; milk may therefore very properly be called an animal emulsion; butter

composes its oily part, which by the interposition of its particles gives an opaque white colour, the cheese serves as a mucilage to keep the oily parts suspended, and lastly, whey, which is naturally transparent, is the aqueous substance which is a vehicle for the other two. Butter, though used at present as an article of food in most countries of Europe, was scarcely known to the ancients. This is completely proved by Professor Beckmann in the 2nd. volume of his "History of Inventions."

In our translation of the Bible, there is indeed, frequent mention made of butter at very early periods; but as the Professor well observes, the greatest masters of biblical criticism, unanimously agree that the word so translated, signifies milk or cream, or sour thick milk; and cannot possibly mean what we call *butter*. The oldest mention of butter, the Professor thinks, is in the account of the Scythians given by Herodotus (lib. IV. 2) who says, that "these people pour the milk of their mares into wooden vessels, cause it to be violently stirred or shaken by their blind slaves, and separate the part which arises to the surface, as they consider it more valuable and delicious than what is collected below it." That this substance must have been a soft kind of butter is well known, and Hippocrates gives a similar account of Scythian butter, and calls it *πιτυον*, which Galen translates by the word *βουτυρον*.

The poet Anaxandrides, who lived soon after Hippocrates, describing the marriage feast of Iphicrates, who married the daughter of Cotys, king of Thrace, says that the Thracians ate butter, which the Greeks at that time considered as a wonderful kind of food. Dioscorides says, that good butter was prepared from the fat of milk, such as that of sheep, or goats, by shaking it in a vessel till the fat was separated. To this butter he ascribes the same effects, when used externally, as those produced by our butter at present. He adds also, and he is the first writer who makes the observation, that fresh butter might be melted and poured over pulse and vegetables instead of oil, and that it might be employed

in pastry, in the room of other fat substances. A kind of soot likewise was at that time prepared from butter, from external applications, which was used in curing inflammation of the eyes and other disorders. For this purpose the butter was put into a lamp and when consumed, the lamp was again filled till the desired quantity of soot was collected in a vessel placed over it. Galen who distinguishes and confirms in a more accurate manner the healing virtues of butter, expressly remarks, that cow's milk produces the fattest butter; that butter made from sheep's or goat's milk is less rich, and that asses' milk yields the poorest. He expresses his astonishment, therefore, that Dioscorides should say that butter was made from the milk of sheep and goats. He assures us that he had seen it made from the milk of cows, and that he believes it had thence acquired its name. "Butter" says he, "may be very properly employed in ointments and when leather is besmeared with it, the same purpose is answered as when it is rubbed over with oil. In cold countries which do not produce oil, butter is used in the baths; and that it is a real fat, may be readily perceived by its catching fire when poured over burning coals." What has been said here is sufficient to show that butter must have been very little known to or used by the Greeks and the Romans in the time of Galen, that is, at the end of the second century.

The Professor having collected, in chronological order, every thing which he could find in the writings of the ancients respecting butter, concludes, that it is not a Grecian, much less a Roman invention, but that the Greeks were made acquainted with it by the Scythians, the Thracians, and the Phrygians, and the Romans, by the people of Germany. And if we can but persuade ourselves to credit our impartial historian, *Gordon*, it is highly probable that the Scythian colonists, who invaded Ireland some centuries before the Christian era, first brought the art of making butter into this country. It appears pretty evident, from the Professor's accurate account, that neither the Greeks nor Romans used butter as

food; but only as an ointment, or sometimes as a medicine. The case is at present very different; and as forming no inconsiderable portion of the national wealth of this country, as well as so general an article of food, butter seems entitled to every attention, both to the mode of making and curing of it. We shall accordingly lay before our readers, the following receipt for curing it, which may be found in Dr. Anderson's View of the Agriculture of the county of Aberdeen, who says that he knows of no simple improvement in *economics* greater than this is, when compared with the usual mode of curing butter by means of common salt alone. "I have seen (continued he) the experiment fairly made, of one part of the butter made at one time being cured according to the receipt; and the other part cured with salt alone, the difference was inconceivable. I should suppose that in any open market, the one would sell 30 *per cent* above the other." The receipt is as follows. "Take two parts of the best common salt, one part of sugar, and one part of salt petre; beat them up together and blend the whole completely. Take one ounce of this composition for every sixteen ounces of butter, work it well into the mass, and close it up for use." "The butter cured by the above receipt," says Dr. Anderson, "appears of a rich marrowy consistence and fine colour, and never acquires a brittle hardness nor tastes salt; the other is comparatively hard and brittle, approaching more nearly to the appearance of tallow, and is much saltier to the taste. I have ate butter cured with the above composition, that had been kept *three years*, and it was as sweet as at first; but it must be noted, that the butter thus cured requires to stand three weeks or a month before it is begun to be used. If it be sooner opened, the salts are not sufficiently blended with it; and sometimes the coolness of the nitre will be perceived, which totally disappears afterwards."

In addition to this, Dr. Anderson advises against keeping butter in *stone jars*, or letting milk remain long in *lead* vessels, as they communicate a poisonous quality to the butter or milk

that has been long kept in them, which must inevitably prove destructive to the human constitution; for the well known effects of the poison of lead is bodily debility, palsy, death. And we entirely agree with the Dr. in recommending wooden dishes, when kept thoroughly clean, for holding butter.

G.

*To the Editor of the Belfast Magazine.*

ROSA....A MORAL TALE.

**I**N a mean looking house, in one of those unwholesome lanes which disgrace the city of London, among other hapless objects, driven by misfortune to take refuge in it, lived Mrs. St. Clair, and an only daughter. Sorrow, during her early years, she had felt in many shapes; and meagre poverty now formed the bitter climax of her sufferings.

The father of an only brother and herself, was educated for a church clergyman, but unfortunate in interest and recommendation, never attained a higher degree than that of curate, which he filled in an humble village. A brother of Mr. Davenant, who had resided some years in India, sent for his son, early in life; and promised he would for the future provide for him. This weight taken off the worthy curate, he devoted his time solely to the improvement of his daughter, and their humble board, though regulated by economy, never refused a welcome to the unfortunate or to the sincere friend.

Chance, or if our readers please, destiny so decreed, that the young Viscount Loughshiel, only heir to the title and estate of Roxborough, was, by the startling of his horses, thrown from his travelling carriage, within a few paces of the curate's door. Thither, he was conveyed, and the surgeon of the village sent for; who, after the necessary examination, declared his lordship had received no material injury, except a broken arm. Minute particulars are here unnecessary; suffice it to say, that accustomed during his recovery, to the constant society, and attentions of the lovely Rosa, his heart paid a willing tribute to her charms, nor could she long remain insensible of the elegant and polished

manners of his Lordship. Accustomed to pay the strictest attention to the duties of his profession, Mr. Davenant never thought it possible that his daughter would venture to raise her eyes to the heir of Roxborough, or that that heir could ever spend a thought on an humble curate's daughter, consequently he left them but too many opportunities of being alone, and in an ill-fated moment, soothed by the most solemn assurances of marriage, the hapless Rosa forgot what was due to her sex and character, nor dreamt of the misery which from that eventful moment attended her. The young lord, now perfectly recovered, had no longer a plea to remain at the cottage, and with innumerable vows of speedy return and unshaken fidelity, reluctantly tore himself from his weeping Rosa, fully convinced that his love could never swerve from its object. But Lord Loughshiel was no more than man. He was a young, and consequently an unsteady one. That he then thought his love would prove as lasting as it was fervent, we will do him the justice to believe true; but no sooner had he beheld the beautiful and admired heiress, Lady Ismena Somerville, just burst upon the gazing world in all the charms of wealth and loveliness, than Rosa, and her more unassuming accomplishments, vanished from memory, or was only recalled to congratulate himself that his infatuated passion had carried him no further than unwitnessed promises.

Oh, man! unfeeling man! licensed in villainy, encouraged in vice! Where are your boasted prerogatives of superiority? Do they consist in trampling on the weak? in oppressing the oppressed? in seducing the unhappy female from the paths of peace and virtue? in glorying in your own wickedness and her shame? In this world, though your lawless passions triumph unchecked, think you not there is a greater, a more awful tribunal, where the burning tears of your victim, the wild desperation of the mother, and the weak cry of the not unfrequently murdered infant, will sound dreadful in your ears, and pronounce your condemnation in terms, bitter and decided as your guilt?